

US Claims

1. A method to produce a food product comprising non-viable Lactobacillus bacteria, wherein the Lactobacillus bacteria are added in such a way that no substantial fermentation of the food product by said Lactobacillus bacteria will take place.
2. A method according to claim 1, wherein the non-viable Lactobacillus bacteria are health active non-viable Lactobacillus bacteria.
3. Method according to claim 1 involving the addition of non-viable Lactobacillus bacteria into the food product.
4. Method according to claim 1 involving the addition of viable Lactobacillus into the food product followed by inactivation of the viable Lactobacillus before substantial fermentation of the food product can take place.
5. Method according to claim 1 wherein the method involves a heat-treatment step for preparation or preservation of the food product.
6. Method according to claim 1 wherein the food product is selected from the group of meal replacers, soups, noodles, ice-cream, sauces, dressing, spreads, snacks, cereals, beverages, bread, biscuits, other bakery products, sweets, bars, chocolate, chewing gum, dairy products, dietetic products.

7. Method according to claim 1 involving the addition of a mixture of viable and non-viable Lactobacillus bacteria followed by rendering viable bacteria non-viable.
8. Method according to claim 7 wherein the ratio of non-viable to viable bacteria is more than 2 : 1, more preferred more than 5 : 1, most preferred more than 10 : 1.
9. A food product having a pH of 3.8 or less said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.
10. A food product having a pH of 5.0 or more said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.
11. A food product having an A_w of 0.90 or less said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.